

NEW ENGLAND IPA (W/CLOUDWATER)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **6.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **61.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **73.9 liter(s)**

Mash information

- Mash efficiency **81.54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **53.9 liter(s)** of **76C** water or to achieve **73.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------|---------------|-------|-----|
| Grain | Propino Pale | 10 kg (76.9%) | 82 % | 15 |
| Adjunct | Torrified Wheat | 1 kg (7.7%) | 78 % | 4 |
| Adjunct | Flaked Oats | 2 kg (15.4%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 100 g | 40 min | 12.5 % |
| Dry Hop | Citra | 250 g | 4 day(s) | 11.6 % |
| Dry Hop | Mosaic | 250 g | 4 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| Vermont Ale (WLP4000) | Ale | Liquid | 20 ml | --- |
| Starter 3L, 6 BLG | | | | |